DINNER MENU

RAW BAR | APPETIZER

JUMBO LUMP CRAB COCKTAIL
Spicy mustard, cocktail sauce
25

SHRIMP COCKTAIL
Cocktail sauce
3 Pieces 15
5 Pieces 24

CRAB CAKE
Red pepper aioli, spicy mustard sauce
25

CHILLED LOBSTER TAIL COCKTAIL
Cucumber lime jalapeño & classic cocktail sauces, lemon
34

WAGYU BEEF CARPACCIO
Chilled wagyu beef sliced razor thin
21

DUROC THICK CUT BACON
Bragg's cider vinegar glaze
20

(4) OYSTERS ON THE HALF SHELL
Mignonette and cocktail sauce
16
Add Each 4

CRISPY CALAMARI

Thai sweet hot chili sauce, peppers, carrots, scallions, roasted cashews
21

AHI TUNA TOWER
Avocado, wasabi soy lime dressing, wontons
22

CHILLED SHELLFISH PLATTER
Oysters, shrimp, lump crab, lobster. Serves 4
89

LOBSTER "ESCARGOT STYLE"
Butter poached lobster, garlic parsley butter, crostini
25

SOUPS | SALADS

LOBSTER BISQUE
Sherry poached lobster
17

CLASSIC BAKED ONION SOUP
15

CAESAR SALAD
Made to order garlic croutons
Chopped Anchovies upon Request
15

HYDE PARK WEDGE
Smoked bacon, candied pecans, tomato, blue cheese dressing, port wine drizzle
15

DOUBLE CHOP SALAD
Crispy pancetta, hard egg, julienned English cucumber, heirloom tomatoes, red onion, celery, buttermilk ranch, aged white cheddar, crispy onions
15

SEAFOOD

SURF & TURF
8oz filet & twin lobster tails
4oz each 89

LOBSTER TAIL 11OZ-12OZ
84

BLACKBOARD FRESH FISH
Pan-seared; lemon crystal citrus sauce or soy vinaigrette
Salmon Filet 43
Chilean Sea Bass 53
Chef's Daily Feature - MKT Price

BAR FAVORITES

HP BURGER 9OZ
American cheese, shredded lettuce, HP Sauce or Classic Burger, American cheese, lettuce tomato, onion Both served with choice of fries or crispy onion straws
19
Add Duroc Thick Cut Bacon + 4

CHICKEN MILANESE
Crispy romano-crusted; white wine lemon caper sauce
33

BOURBON BURGER 9OZ
Cheddar cheese, bourbon bacon marmalade, mayo, tomato, crispy onion straws, fries
21

SALMON CAESAR SALAD
40

PETITE FILET MIGNON 6OZ
49

STEAK WOODY 7OZ
Petite cuts of tenderloin wrapped in bacon, melted blue cheese & bordelaise sauce

45

DOUBLE CUT PORK CHOP 14OZ

Cranberry raisin Jack Daniel's compote, onion straws

41

STEAKS | CHOPS

FILET MIGNON

Center cut

8oz 55

12oz 72

THE RYAN DAY STEAK 26OZ

36 day dry aged bone-in ribeye, heavily marbled
rich beef flavor

89

DOUBLE CUT LAMB CHOPS 14OZ

63

THE BOBBY RAHAL STEAK 16OZ

Ribeye, heavily marbled

68

THE URBAN MEYER STEAK 14OZ

New York strip

62

STEAK HERBSTREIT 22OZ

Bone-in ribeye, heavily marbled

74

STEAK GRIFFIN

Filet Mignon, a savory herb, garlic & black pepper crust over roasted shallot Cabernet sauce

8oz 59

12oz 76

STEAK TRESSEL 14OZ

New York strip topped with
roasted cloves of garlic & mushrooms

68

STEAK AU NICKLAUS 14OZ

Filet Mignon, cracked black, green & red peppercorns & Courvoisier cream (Spicy)
68

STEAK KOSAR

Filet mignon over bordelaise crowned with asparagus, lobster & bearnaise, sliced mushrooms
8oz 69
12oz 86

PORTERHOUSE

Filet & Strip in one, 21-Day Dry Aged, Creekstone Farms
22oz 89

THE SCARLET & GRAY STEAK 40OZ

Long Bone Tomahawk Ribeye, heavily marbled, Creekstone Farms
149

SAUCES

Béarnaise Sauce $5 | Cracked Black, Green & Red Peppercorns & Courvoisier Cream (Spicy) $7 | Horseradish Sauce $5

5

ADD ONS

ROASTED CLOVES OF GARLIC & MUSHROOMS

6

JUMBO CRAB, ASPARAGUS, BÉARNAISE

15

TWIN LOBSTER TAILS

4oz each 36

SIDES

SAUTÉED ASPARAGUS
E.V.O.O., parmesan
14

SAUTÉED SPINACH & MUSHROOMS
14

SAUTEED DOMESTIC MUSHROOMS
Fresh herb sherry butter
13

ROASTED BRUSSELS SPROUTS
Bacon marmalade
15

LOBSTER MAC & CHEESE
Toasted breadcrumbs
26

POTATOES GRUYÈRE GRATIN
15

ROASTED GARLIC WHIPPED POTATOES
13

FRENCH FRIES
11

ONE POUND BAKED IDAHO POTATO
11

ROASTED CREAM CORN PANCETTA
Scallions
14

FIVE CHEESE MAC & CHEESE
Toasted Breadcrumbs
14

MILLIONAIRES POTATOES

Stuffed baked potato twins, aged white cheddar, black truffle

19

SEASONAL WILD MIX MUSHROOMS

Fresh herb sherry butter

15

SPINACH GRATIN

Toasted breadcrumbs

15

BLUE - Very red, very cool center

RARE - Red, cool center

MEDIUM RARE - Red, warm center

MEDIUM - Pink center

MEDIUM WELL - Slightly pink center

WELL - Cooked throughout, no pink